CEVING MCG-02

CEVING 60g Large Capacity Manual Coffee Grinder

Model: MCG-02

Introduction

Thank you for purchasing the CEVING 60g Large Capacity Manual Coffee Grinder. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new coffee grinder. Please read these instructions thoroughly before first use and retain them for future reference.

Product Components

The CEVING Manual Coffee Grinder MCG-02 includes the following components:

- Manual Coffee Grinder unit with stainless steel burrs
- Handle
- Cleaning Brush
- User Manual (this document)

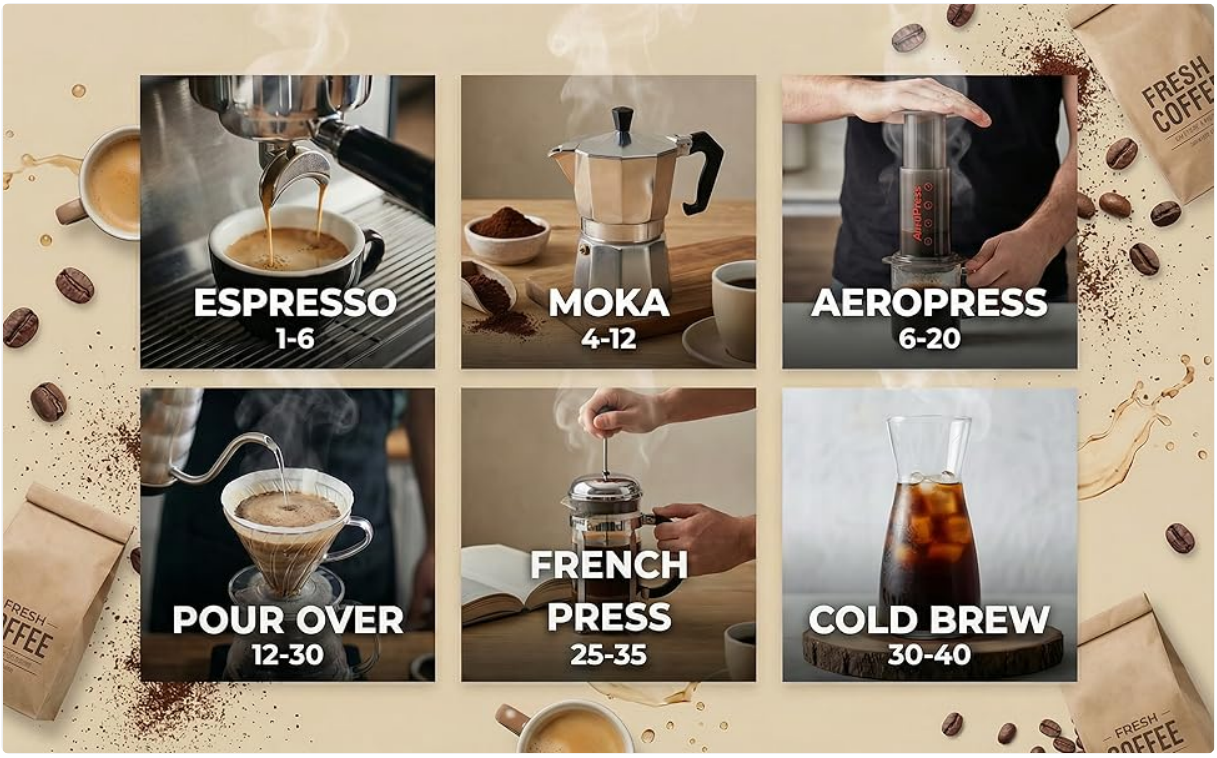


Figure 1: Included components of the CEVING Manual Coffee Grinder.

Safety Instructions

- Do not immerse the grinder in water or any other liquid.
- Use for grinding roasted coffee beans only. Do not use for other purposes.
- Avoid excessive force when grinding, as this may damage the grinding mechanism.
- Keep body parts (e.g., fingers) and utensils away from the burr during operation to avoid injury.
- Keep this product away from children.
- Do not dismantle the product beyond what is required for cleaning. Unauthorized disassembly will void the warranty.
- Keep away from flammable, explosive, and corrosive materials.

Setup

Your CEVING Manual Coffee Grinder comes pre-assembled. Before first use, ensure all packaging materials are removed and the grinder is clean.

1. **Attach the Handle:** Place the handle onto the shaft at the top of the grinder. Ensure it is securely fitted.
2. **Clean Before First Use:** Disassemble the collection container and burr assembly (refer to 'Maintenance and Cleaning' section) and wash with warm, soapy water. Rinse thoroughly and dry completely before reassembly.

Operating Instructions

1. Adjusting Grind Settings

The CEVING grinder features 40 external grind settings, allowing for precise adjustment from fine (espresso) to coarse (French press).

1. Locate the adjustment ring on the top part of the grinder, just below where the handle attaches.
2. Turn the adjustment ring clockwise for finer grinds and counter-clockwise for coarser grinds. Each click represents a 0.05mm change in grind size.
3. Refer to the recommended settings below for various brewing methods.



Figure 2: Adjusting the external grind settings.



Figure 3: External grind adjustment for ease of use.

2. Loading Coffee Beans

Remove the lid and pour up to 60g of roasted coffee beans into the bean hopper. Replace the lid securely.

3. Grinding Process

Hold the grinder firmly with one hand and turn the handle clockwise with the other. Continue grinding until all beans have passed through the burrs and collected in the bottom container.



Figure 4: Grinding coffee beans with the manual grinder.

4. Grind Size Recommendations

The following table provides general recommendations for grind settings. Optimal settings may vary based on bean type and personal preference.

Brewing Method	Recommended Grind Setting Range
Espresso	1-6 (Very Fine)
Moka Pot	4-12 (Fine)
AeroPress	6-20 (Fine to Medium)
Pour Over	12-30 (Medium)
French Press	25-35 (Coarse)
Cold Brew	30-40 (Very Coarse)



Figure 5: Grind size recommendations for different brewing methods.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your grinder.

1. **Disassembly:** Unscrew the collection container from the main body. Remove the handle and the top lid. The burr assembly can be accessed by further unscrewing components if necessary, but for general cleaning, the included brush is sufficient.
2. **Cleaning the Burrs:** Use the provided cleaning brush to remove any residual coffee grounds from the stainless steel burrs and the inside of the grinder.
3. **Washing Components:** The collection container can be washed with warm, soapy water. Rinse thoroughly and ensure it is completely dry before reassembling. Do not wash the main body or burr assembly with water, as this can lead to rust or damage.
4. **Reassembly:** Reassemble all parts in reverse order, ensuring they are securely fastened.

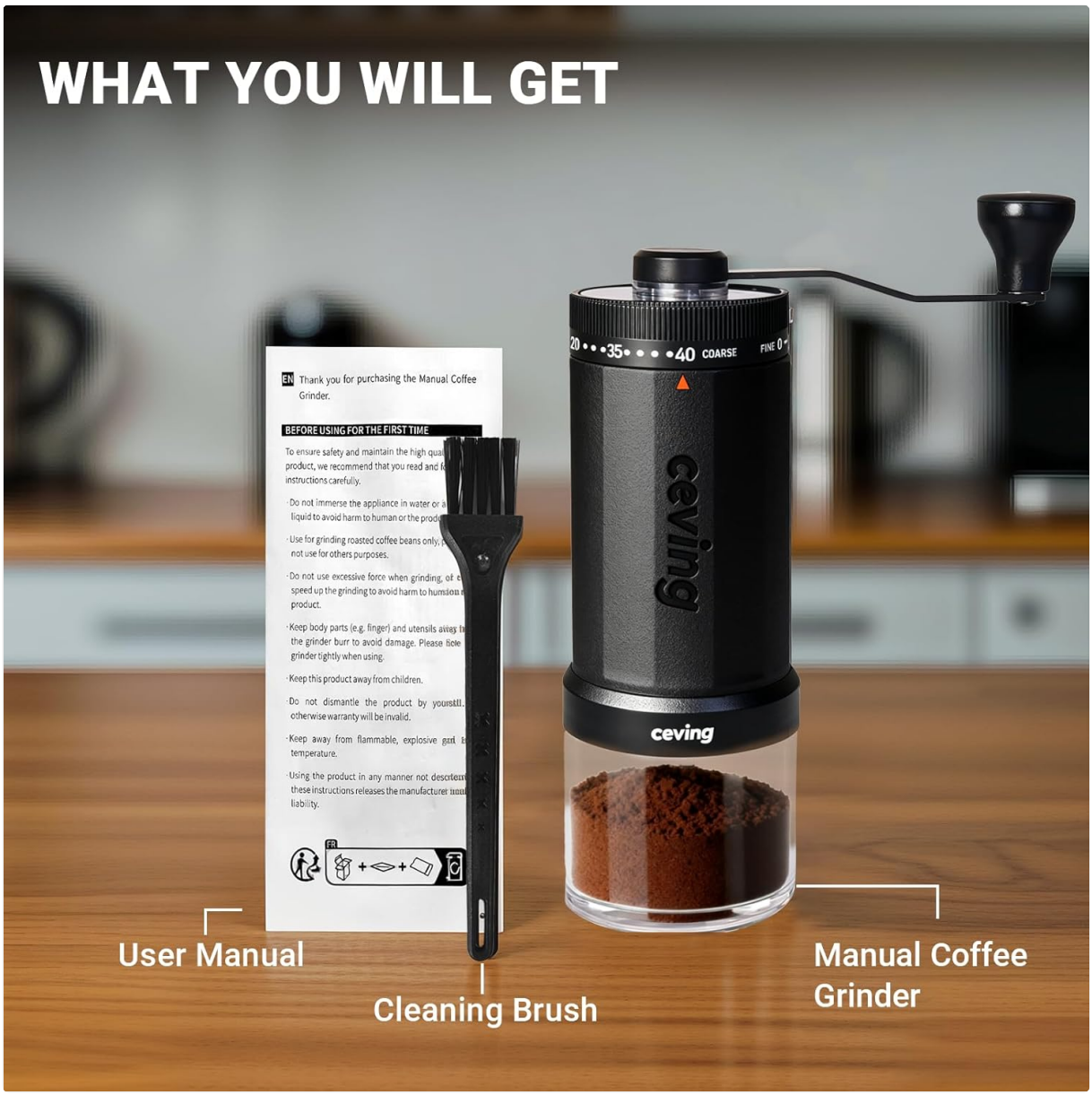


Figure 6: Cleaning the grinder with the included brush.

Troubleshooting

- **Grinder feels stiff or difficult to turn:**
  a. Check for foreign objects (e.g., small stones) among the coffee beans.
  b. Ensure the grind setting is not too fine for the type of beans being ground.
  c. Clean the burrs thoroughly to remove any build-up of coffee oils or fine particles.
- **Inconsistent grind:**
  a. Ensure the adjustment ring is securely set and has not shifted during grinding.
  b. Verify that the burr assembly is clean and free from obstructions.
  c. Check for any loose components in the burr mechanism.
- **Beans not feeding into burrs:**
  a. Ensure the bean hopper is not overfilled.
  b. Gently shake the grinder to help beans settle into the burrs.

Specifications

Feature	Detail
Brand	CEVING
Model Number	MCG-02
Material	Stainless Steel
Burr Type	Stainless Steel Conical Burr
Capacity	60 Grams
Adjustable Settings	40 external settings (0.05mm per click)
Product Dimensions	7L x 7W x 18.5H Centimetres
Item Weight	460 g

Warranty and Support

Your CEVING Manual Coffee Grinder is protected by a comprehensive one-year warranty from the date of purchase. This warranty covers manufacturing defects and issues arising from normal use.

If you encounter any issues with your product or require support, please contact CEVING customer service. Provide your purchase details and a description of the problem for prompt assistance.

For warranty claims or technical support, please refer to the contact information provided on the product packaging or the official CEVING website.